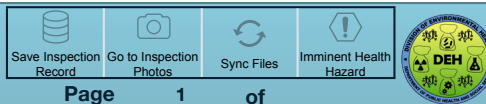




Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



Page 1 of

Establishment Name: Sodexo Food Service - BP Carbullido Permit Holder: Sodexo Management, Inc.

Inspection Date: 3/15/17 Sanitary Permit No.: 160002960

Location: Lot 14, #156 Canada Toto, Guam

Time In: 9:51 Time Out: 1:11 Establishment Type: School Cafeteria Area Number: 6 Phone Number: 685-6599

Inspection Reason: Regular Grade: B Rating: 13

No. of Risk Factor/Intervention Violations: 2 Follow-up: Yes Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 3/25/2017 4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection

R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	In	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/A	Proper cooking time and temperatures	N	N	6
Employee Health						17	N/A	Proper reheating procedures for hot	N	N	6
2	In	Management awareness; policy present	N	n	6	18	N/A	Proper cooling time and temperatures	N	N	6
3	In	Proper use of reporting, restriction, and exclusion	N	N	6	19	In	Proper hot holding temperatures	N	N	6
Good Hygienic Practices						20	In	Proper cold holding temperatures	N	N	6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use	N	N	6	21	In	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth	N	N	6	Consumer Advisory					
Preventing Contamination by Hands						22	N/A	Consumer Advisory provided for raw or undercooked foods	N	N	6
6	In	Hands clean and properly washed	N	N	6	Highly Susceptible Populations					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	N	N	6	23	In	Pasteurized foods used; prohibited foods not offered	N	N	6
8	In	Adequate handwashing facilities supplied and accessible	N	N	6	Chemical					
Approved Source						24	N/A	Food additives: approved and properly used	N	N	6
9	In	Food obtained from approved source	N	N	6	25	In	Toxic substances properly identified, stored, used	N	N	6
10	In	Food received at proper temperature	N	N	6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated	N	N	6	26	Out	Compliance with variance, specialized process, and HACCP plan	N	N	6
12	N/A	Required records available: shellstock tags, parasite destruction	N	N	6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
Protection from Contamination						GOOD RETAIL PRACTICES					
13	OUT	Food separated and protected	Y	N	6	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points					
14	OUT	Food contact surfaces: cleaned and sanitized	N	N	6						
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food	N	N	6						

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42		Single-use/single-service articles:			1
Food Temperature Control											

Person in Charge (Print and Sign) Jessica Suzuki

Date: 3/15/2017

DEH Inspector (Print and Sign) Leilani Navarro

3/15/2017

Secondary Inspector:

Tertiary Inspector:



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Food Temperature Control				
30	Proper cooling methods used; adequate equipment for temperature control			1
31	Plant food properly cooked for hot holding			1
32	Approved thawing methods used			1
33	Thermometer provided and accurate			1
Food Identification				
34	Food properly labeled; original container			1
Prevention of Food Contamination				
35	Insects, rodents, and animals not present			2
36	Contamination prevented during food preparation, storage & display			1
37	Personal cleanliness			1
38	Wiping cloths: properly used and stored			1
39	Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.				

42	Single-use/single-service articles: properly stored, used			1
43	Gloves used properly			1
Utensils, Equipment and Vending				
44	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	Warewashing facilities: installed, maintained, used; test strips	N	N	1
46	Nonfood-contact surfaces clean			1
Physical Facilities				
47	Hot & cold water available, adequate pressure			2
48	Plumbing installed; proper backflow devices			2
49	Sewage and wastewater properly disposed			2
50	Toilet facilities: properly constructed, supplied, & cleaned			2
51	Garbage/refuse properly disposed; facilities maintained			2
52	Physical facilities installed, maintained, and clean	Y	N	1
53	Adequate ventilation and lighting; designated areas use			1
Documents and Placards				
54	Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS			
Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Chicken Corn Dog/Serving Line	159.0		
Chicken Adobo/Serving Line	169.5		
Brown Rice/Serving Line	163.0		
Toss Salad/Chiller	45.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A regular inspection was conducted today. Previous inspection dated 05/22/15 resulted in a grade/rating of 0/A. The following violations were observed today:	
13	Employee's personal drink stored in chiller together with food being served to children. (COS: Said drink was moved to a designated area, away from food being served.) Personal food and drink shall be kept separated from food products to prevent cross contamination.	
14	Warewashing machine is in disrepair (i.e., not registering the correct wash and rinse water temperatures on the gauge and chlorine test strip not detecting any sanitizer.) and no three-compartment sink available for alternative means of warewashing. Manual or mechanical warewashing equipment shall be available to ensure that food contact surfaces are being	3/25/2017

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	cleaned and sanitized properly.	
26	HACCP plan and variance for toss salad not being followed as described below - No time/temperature label on cover of pan for toss salad - Incomplete time/temperature logs for toss salad on certain days in Dec 2016 and Feb 2017 - Incomplete log for warewashing machine in Feb 2017	3/25/2017

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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26	- No corrective actions noted for potentially hazardous food that are not meeting internal temperature requirements in Dec 2016 All required HACCP and variance logs and time/temperature labels shall be properly completed to ensure compliance with Variance and HACCP Plan.	3/25/2017
45	Warewashing machine is leaking from the bottom. Warewashing facilities shall be maintained in good repair to prevent harborage of pests.	4/14/2017
52	A bunch of cardboard boxes for recycling found in the warewashing area; mops and buckets found next to warewashing machine. (COS: All said items were placed in storage room.) Maintenance tools shall be properly stored and premises free of unnecessary items to prevent harborage or pests.	
53	Vent grille in restroom filled with dust/dirt. Ventilation system shall be cleaned regularly to ensure that foul odors are properly removed.	4/14/2017
	Pictures of violations were taken. Removed "A" Placard No. 01658. Posted "B" Placard No. 00857. Discussed this report with manager, Jessica Suzuki.	

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



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